

IRASSHAIMASE

—PÁSELE A LO BARRIDO



NIPONA & SINALOA CUISINE

STARTERS

Natural edamame

Steamed with Colima salt — 150

Spicy Edamame

Sriracha, garlic and sesame oil — 180

Crab salad [110 g]

Yuzu, vegetables of the day and sesame seeds — 260

Scallop and Crab Sushi Cake

Thin avocado slices, shredded carrot, and scallop salad — 260

Smoked Marlin Pâté Oniguirazu — 150

Sweet & Sour Pork Belly Oniguirazu — 250

Michoacán Carnitas Harumaki [2 pcs]

Slow-cooked, tender pulled pork served with agrijamaica sauce — 230

Rice Paper Harumaki Stuffed with Crab [2 pcs]

With hibiscus and agrijamaica sauce — 260

RICE

Special Culichi Donburi [250 g]

Grilled beef, cream cheese, avocado, and kanikama — 320

Tuna Donburi [100 g]

Rice, tuna, cucumber, ginger, sesame, and wasabi mayo — 310

Vegetarian Yakimeshi — 210

Special Yakimeshi [150 g]

Rib eye, Tampico mix, shrimp, cheese, avocado and kanikama — 300

FROM THE LAND OF THE RISING SUN TO THE LAND OF AGUACHILE

ARRE NIGIRI [15 g]

O-Toro — 220

Chutoro — 160

Baja Kampachi — 120

Rib-eye — 140

Tiger Claw Scallop — 140

Kamatoro — 230

Soft Shell Crab — 120

Akami — 140

Salmon — 120

CULICHI TEMAKI [25 g]

Tuna, avocado, cream cheese — 150

Scallop salad, masago, Eureka lemon, and chives — 150

TEMPURA

Veggie Tempura

Sweet potato, spring onion, plantain, enoki, creole squash, and baby corn — 260

Mixed Tempura [100 g]

Sweet potato, onion, shrimp, kanikama, carrot, creole squash — 350

Soft Shell Crab tempura [100 g]

Soft-shell crab tempura and Tampico crab chipotle sauce — 330

FROM THE LAND OF AGUACHILE TO THE LAND OF THE RISING SUN

TOSTADAS

Shrimp Tostada [140 g]

Pepper-lime shrimp and shrimp salad — 260

The Same, but Tuna [120 g]

Bluefin tuna, avocado, amashito chile ponzu, and chipotle mayo — 280

SACHIMIS

Bluefin Tuna Sashimi [160 g] — 380

Bluefin Tuna and Watermelon Sashimi [160 g]

With amashito ponzu sauce and yuzu kosho — 380

Green Aguachile Baja Kampachi Sashimi

[150 g] — 350

Black Aguachile Rib-eye Sashimi [160 g] — 380

SIDES

Gohan [150 g] — 140

Avocado [40 g] — 80

Tampico [40 g] — 90

Eel Sauce [50 ml] — 80





KEEPING IT COOL

Oaxaca-California roll [130 g]

Salmon, cucumber, cream cheese, hoja santa, marlin pâté, eel sauce, and chipotle mayo – 260

Avocado roll [80 g]

Cream cheese, avocado, tempura plantain, ceviche (catch of the day), green apple, and jicama – 250

Tuna roll [80 g]

Cucumber, cream cheese, avocado, spicy tuna, and crispy onions – 320

Caterpillar roll [140 g]

Tampico mix, scallop salad, avocado, eel sauce, chipotle mayo, and tobiko – 260

Veggie

Cucumber, carrot, avocado, garlic aioli, and fresh seaweed salad – 170

Salmon Roll [80 g]

Cucumber, cream cheese, avocado, spicy salmon, and crispy onions – 260

IF CHALINO SANCHEZ LIVED, THIS IS THE SUCHI HE'D EAT

PURE HEAT (BREADED)

Surf & Turf [120 g]

Shrimp and grilled beef alambre, avocado, and salt-lime crust – 190

Ta-kuchi [130 g]

Grilled beef, Oaxaca cheese, bacon, carnitas (slow-cooked, tender pulled pork), and caramelized spring onions – 230

Dorito Roll [120 g]

Shrimp breaded in Doritos, cream cheese, fried again with Doritos, and shrimp salad – 220

STRONG INSPIRATION

Special Roll [100 g]

Shrimp, alambre, cream cheese, güero chile, breaded in Doritos, with kanikama salad – 320

Yapa roll [120 g]

Plantain, cream cheese with pork belly, sweet carrot and jicama salad, flame-torched bacon, and caramelized onions – 270

CLASSIC, TRADITIONAL, AND ORTHODOX

Mozaiku maki [100 g]

Otoro, akami, kyuri, and takuan – 260

Akamidori maki [90 g]

Cucumber, avocado, kampachi, yuzu kosho, Maldon salt, and shiso leaf – 260

Himitzu maki [70 g]

Tempura unagi, cucumber, avocado, eel sauce, and arare – 310

DESSERTS x LA MACARIA

Amai gohan 甘いご飯

Vanilla bean and orange-infused rice pudding with kumquat confit and caramelized hazelnuts – 210

Matcha roll 抹茶

Matcha sponge cake with a cool matcha cheesecake filling, black cherries, matcha sauce, and puffed rice – 250

Chokorēto チョコレート

Deconstructed chocolate cake with a touch of caramelized sesame served with tahini and caramel ice cream* – 240

*You can request a version without sesame and with vanilla ice cream

Hanī ハニー

Lemon cream, honey cake, honey jelly, ginger crumble, candied ginger, and matcha honey – 240

Appurupai アップルパイ

Caramelized apple tart with puff pastry and yuzu whipped cream – 190

Mochis 餅

Individual Mochis: Choco-hazelnut, coconut, matcha, or taro – 80

Ice Cream アイスクリーム

Per scoop: Tahini-caramel, creamy ginger, vanilla, or shiso-lemon – 100

TEA BY FORTÉ [240 ml] – 80

Earl grey

Jasmine Green

Chamonile citron

Citrus mint

English breakfast

Ginger Lemongrass

Sencha

Raspberry Nectar

COFFEE

Milk options: Whole, lactose-free, soy, coconut, oat, and almond

Cappuccino [240 ml] – 70

Latte [240 ml] – 80

Espresso [30 ml] – 60

Double Espresso [60 ml] – 90

Macchiato [60 ml] – 80

Flat White [240 ml] – 80

Espresso Macchiato [60 ml] – 70

Casona Brew Tonic [130 ml] – 120

SOFT DRINKS

Coca Cola [355 ml] – 60

Coca Cola Zero [330 ml] – 60

Coca Cola Light [355 ml] – 60

Sprite [355 ml] – 60

Sprite Zero [355 ml] – 60

Sidral Mundet [355 ml] – 60

Fresca [355 ml] – 60

Tonic Water [355 ml] – 60

Ginger Ale [355 ml] – 60

Casa de Agua still or mineral [600 ml] – 100

Casa de Agua still [355 ml] – 60

Perrier [355 ml] – 80

Topo chico [355 ml] – 60

San Pellegrino [250 ml] – 80

Peñafiel [355 ml] – 60

PRICES ARE INDICATED IN MEXICAN PESOS AND INCLUDE 16% VAT. PAYMENTS ARE ACCEPTED IN CASH OR WITH VISA, MASTERCARD, AND AMERICAN EXPRESS CARDS, WITHOUT ANY CARD PAYMENT FEES. TIPPING IS NOT MANDATORY; IT IS VOLUNTARY. WEIGHTS ARE MEASURED RAW AND MAY VARY DEPENDING ON THE COOKING DONENESS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY POSE A HEALTH RISK. BY ORDERING THESE ITEMS, THE CUSTOMER ASSUMES RESPONSIBILITY FOR ANY ASSOCIATED RISK.

SAKE 日本酒 (NIHONSHU)

The fermenting of rice into an alcoholic beverage originated in ancient China and arrived in Japan, along with rice cultivation, about 2,500 years ago. Since then, the Japanese have continuously refined production methods to create a unique sake drink.

The tradition of the Toji Sake Master, from Japan through Culiacán and the United States, is an itinerant selection. Ask about the sake of the month. 乾杯! (Kanpai!)

JAPAN

Amabuki Himawari

Omachi Rice, Saga, Junmai Ginjo
德利 [Tokkuri 100 ml] – 320
Bottle [700 ml] – 2,750

Hinoshita Musou

Yamada Nishiki Rice, Saga, Junmai
Bottle [700 ml] – 2,400

Nanbu Bijin Awa

Ginotome Rice, Iwate, Junmai Daiginjo Sparkling
Bottle [700 ml] – 5,600

Kikusui

Local Rice, Iwate, Junmai Nmazume Issho Bin
德利 [Tokkuri 100 ml] – 260
Bottle [1,800 ml] – 3,800

Amabuki Ichigo

Omachi Rice, Saga, Junmai Ginjo
Can [180 ml] – 570

MEXICO

Nami

Yamada Nishiki Rice, Culiacán,
Sinaloa, Junmai
德利 [Tokkuri 100 ml] – 320
Bottle [750 ml] – 2,500

Nami

Yamada Nishiki Rice, Culiacán,
Sinaloa, Junmai Daiginjo
Bottle [750 ml] – 3,500

USA

Momokawa Perl

California Carlrose Rice,
Forest, Grove, Oregon, Nigori
Bottle [750 ml] – 1,980

Moonstone Plum

Carlrose Rice, Forest Grove, Oregon
Flavored Sake
Bottle [300 ml] – 750

CERVEZA — CHELA — CAÑA

Beer is one of humanity's oldest beverages. When cereals were first cultivated for food thousands of years ago, a fortunate byproduct was discovered. When these tasty grains were soaked, they fermented. This process transformed water into a very appealing drink, and that's how men discovered the first beer.

Pacífico – Lager [355 ml] – 90

Victoria – Vienna [355 ml] – 90

Corona Extra – Pilsen [355 ml] – 90

Stella Artois Pilsen [355 ml] – 90

Caguamita Carta Blanca [300 ml] – 90

Hanami 93 Beer 3

Tijuana, Rice Lager [355 ml] – 150

Hércules [Seasonal Selection]

Querétaro, Mexico [473 ml] – 180

Asahi Super Dry

Japan, Pale Lager [330 ml] – 180

Tsingtao

China, Lager [334 ml] – 180

Sapporo Silver

Japan, Lager [473 ml] – 220

Ponderosa Flamenca

CDMX, Belgian Ale [355 ml] – 120

Ponderosa Mezquite

CDMX, Stout [355 ml] – 120

Colimita

Colima, Lager [355 ml] – 120

Shepherd, Double Stout

England, English Stout [500 ml] – 220

Sans [non-alcoholic]

Veracruz, Mexico, IPA [355 ml] – 120

Sans [non-alcoholic]

Veracruz, Mexico, Stout [355 ml] – 120

Cerillito Bacano

Bacanora beer, Clamato, petroleum (salsa mix), jerky skewer, smoked and caramelized sesame seeds crust
[355 ml] – 180

Extra: Michelado/cuban glass – 40

Michelado glass with Clamato – 60

SIGNATURE COCKTAILS

x LESLIE

Suchi Tonic [180 ml]
Sake, tonic water, flavored ice – 220

Sochu Martini [90 ml]
Beefeater, Nami Junmai Sake, cucumber brine – 220

Bacanora En Japón [120 ml]
Sake, Bacanora 100 Pueblos, cucumber, yellow Chartreuse – 240

Sa-Che [180 ml]
Pineapple tepache, ginger extract, honey, sake, and Bacanora – 240

Medori [80 ml]
Roku Gin, melon Cordial, citrus solution – 240

WINES

The wine recommendations at Suchi complement the bold essence and propose a palette of fresh wines that match the subtlety of our products while also being as fun as our menu.

RED WINE

Lomita, Cabernet S.
Valle de Guadalupe, BC, Mexico
Glass [150 ml] – 260 | Bottle [750 ml] – 1,150

Casa Madero Gran Reserva 3v, Red Blend
Parras, Coahuila, Mexico
Bottle [750 ml] – 3,250

Cepa 21, Hito, Tempranillo
Ribera del Duero DO, Spain
Glass [150 ml] – 260 | Bottle [750 ml] – 1,150

Abbotts And Delaunay, Pinot Noir
Languedoc AOC, France
Glass [150 ml] – 320 | Bottle [750 ml] – 1,470

ROSE

Viñedo 1881, Picis
Granache, San Luis Potosí, Mexico
Glass [150 ml] – 180 | Bottle [750 ml] – 900



BUBBLES

Vinaltura, Blanc De Blancs
Valle de Colón, Querétaro, Mexico “N”
Glass [150 ml] – 240 | Bottle [750 ml] – 1,750

La Gramona, La Cuveé Reserva Brut
Corpinnat, Spain
Bottle [750 ml] – 1,800

Scarpetta, Prosecco Brut
Friuli, Italy
Glass [150 ml] – 240 | Bottle [750 ml] – 1,250

Ferrari, F1 Edition
Trento DOC, Italy
Bottle [750 ml] – 2,900

Contratto, Millesimato Pas Dosé
Alta Langa DOCG, Italy
Bottle [750 ml] – 2,750

Billecart Salmon, Brut Rose
Champagne AOC, France
Bottle [750 ml] – 5,200

WHITE

Casa Quesada, Estoico, Chardonnay-Viognier
Aguascalientes, Mexico
Glass [150 ml] – 240 | Bottle [750 ml] – 1,300

Viñedo 1881, Picis, Chardonnay
San Luis Potosí, Mexico
Glass [150 ml] – 190 | Bottle [750 ml] – 970

Monte Xanic, Viña Kristel, Sav. Blanc
Valle de Guadalupe BC, Mexico
Bottle [750 ml] – 1,500

Chan De Rosas, Albariño
DO Rías Baixas, Spain
Glass [150 ml] – 260 | Bottle [750 ml] – 1,050

L&J Verdejo-Sauvignon Blanc
DO Rueda, Spain
Glass [150 ml] – 240 | Bottle [750 ml] – 970

Matua, Sav. Blanc
Marlborough, New Zealand
Glass [150 ml] – 280 | Bottle [750 ml] – 1,300